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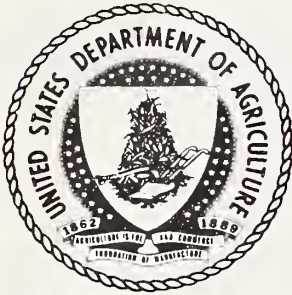
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ISSUANCES

of the

Meat and Poultry Inspection Program

OCTOBER 1980



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Changes

80-10, Meat and Poultry
Inspection Manual

UNITED STATES DEPARTMENT OF AGRICULTURE
Food Safety and Quality Service
Meat and Poultry Inspection Program
Washington, D.C. 20250



UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND QUALITY SERVICE
MEAT AND POULTRY INSPECTION PROGRAM
WASHINGTON, D.C. 20250

Meat and Poultry Inspection Manual

October 1980

CHANGE: 80-10

MAINTENANCE INSTRUCTIONS

Remove Page	Insert Page	Numbered
259 and 259a	259 and 259a	80-10

Pen-and-Ink Changes

1. Page 207, section 20.16(a)3, line 2, change "NO to "N.O.".
2. Page 215, Chart 20.1, Form MP 455, under Submittal, change "Weekly" to "daily or as needed".
3. Page 215, Chart 20.1, Form MP 455, under Other Information, line 2, change "N" to "N.O.", "U" to "Def." and add the word "Ac." after "N".
4. Page 261m, section 22.63(a)(1) e., last line, delete the words "ears, feet".
5. Page 261n, left column, lines 2 and 3 should read as follows: "species, and hearts and tongues of cattle and horses, must be".
6. Page 261n, section 22.63(a)(3), add a new c to read as follows: "c. Hearts. Must be incised."
7. Page 261v, left column, under (c), last line, add the words "plus year" after "through 23".
8. Page 261x, section 22.81(4)(iii) a, delete the last line and add the following: "adequate for destroying live trichinae".
9. Page 261x, section 22.81(7), last line, after the word "examination" add the following: ", e.g., salmonellae. Salmonellae positive sample analyses may result in rejection of the shipment".

number in the 3,000 series be certified for export to the UK. Establishments which also handle casings originating from plants other than those certified for export to the UK must establish a means of identification, segregation and record keeping to assure the inspector that the casings destined to the UK are in fact derived from animals slaughtered in plants certified for export to the UK.

(vii) Fats, oils.

1. Certification. Issue MP Form 412-3. Original must accompany shipments. Shipments arriving without certificate will be refused entry. Include the following on the export certificate:

a. Location of tanks. For example, Port #3 or Starboard #2 shall be shown in the space for "Shipping Marks" and "Stamp Numbers." Tanks shall be identified again in the "No. Column" as P-3 or S-2.

b. For each tank, the estimated product weight shall be listed in the weight column. Such weight may be obtained from marine surveyor.

c. A statement of cleanliness should be made in the description column to read: "The pipes and pumps used for loading lard or fat and the tanks were inspected and found to be clean before the lard or fat was loaded."

2. Requirements:

a. Ship tanks. They will be inspected and passed for cleanliness before product is loaded onto the ship. Marine surveyors will do this inspection under general inspector's supervision. To be acceptable, tanks must be clean, dry, and free of residues from previous cargoes.

b. Product from I.D. Service. When product is shipped from an Identification (ID) Service place, an inventory of federally inspected lard or rendered fats will be maintained. Records will include additions to and removals from each storage tank.

Inspector should be able to estimate product amount in storage at any time. An inspection opening is required on each tank. Transfer from tank to ship is permitted only through a line without other connections than to the tank. Product transfer may also be accomplished by use of tank trucks. Ship tanks shall be examined to assure they are empty before operations start. Loading will be done under continuous supervision of the inspector. If operations are interrupted for any reason, the hatch on the tank must be sealed. The seal must not be broken until operations are resumed.

c. Label. Approved label(s) bearing printed inspection legend with establishment number (317.2) will be attached to the export certificate. Establishment number will be in the 3,000 series for product shipped from an ID Service installation. One export stamp will be issued for each ship's tank. Stamps shall be attached to all hatches of filled tanks. Original export certificate and attached label(s) shall be delivered to the shipper, who shall deliver them to the chief officer of the vessel carrying the shipment. The chief officer shall present the certificate and label(s) to the port health authority on arrival in UK.

d. Antioxidants. Edible fats and oils may contain antioxidants in the following amounts:

Propyl gallate,	octylgallate,
dodecylgallate,	or any mixture of the
three-----	100 ppm
Butylated hydroxyanisole (BHA)-	200 ppm
Butylated hydroxytoluene (BHT)-	200 ppm
Any mixture of BHA and BHT-----	200 ppm
Citric Acid-----	100 ppm

When product contains antioxidants, the label must include a description of antioxidants, and maximum amount expressed in parts per million.

(3) Marking, labeling. UK recognizes the Federal meat inspection legend, with establishment number of

producing plant, as being the "official certificate" for importation of product from the United States. Such legend must be as required by regulations (312.2), and must be affixed to all shipping cartons and packages of meat or meat products. For large containerized shipments (vans), it must be attached to the container. If the container holds product from more than one plant, it must bear an inspection legend from each official plant represented by the product inside. Legend or product label with inspection legend may be applied to containers at places outside official plants by using ID Service (R).

To comply with regulations (322.4), issue MP Form 412-3 and mark outside containers as required by Section 312.8 of the regulations.

(4) Prohibited importation. The following importations are prohibited:

- a. Scrap meat. Meat consisting of scraps, trimmings, including beef * tongue trimmings, or other pieces * (with or without bone) of such shape or in such condition as to afford insufficient means of identification with a definite part of a carcass.
- b. Any carcass part chopped or minced with or without spices, cereal products, salt, flavoring, vegetables, or other ingredients.
- Exception: Beef patties, flake steaks, fresh beef or pork sausage, etc., may be shipped to the military.
- c. Heads without submaxillary lymph nodes.
- d. Livers without hepatic lymph nodes. These nodes must be incised and left attached to the livers. Livers not meeting this requirement will be rejected.
- e. Boneless meat from calves less than 3 months old.

(5) Ports of Entry. Fresh, chilled, or frozen meats or byproducts may enter UK only through the following ports: Avonmouth, Cardiff, Dover (Eastern Docks), Felixstowe, Folk-

stone, Great Yarmouth, Grimsby, Harwich, Liverpool, London (Royal Group), London (Tilbury), Newhaven, Plymouth, Sheerness, Southampton, and Tyne (North Shields).

Processed or canned products are permitted entry at all ports.

(b) Poultry Products

(1) Plant approval. Federally inspected plants desiring to export other than cooked poultry products to the UK must submit an application (MP Form 31) to RD. In certifying such plants, RD will ascertain that the requirements of EEC Directives 71-118 and 78-50 are fulfilled.

(2) Eligible product; certification.

(i) Fresh poultry. The definition of "fresh poultry" for UK includes frozen carcasses and cut-up poultry, and giblets. Carcasses must be fully eviscerated and not contain or be accompanied by any offal (necks and giblets).

Exports of poultry other than cooked must meet the requirements in the European Economic Community (EEC) Directive 71/118, and must originate in MPI certified plants. Those for use by U.S. forces can originate in any official poultry plant, but must be accompanied by MP Form 506, MP Form 412-14, and MP Form 40, which are also required for commercial shipments.

The official poultry inspection legend will fulfill the "health marking" requirements (Item 30, Chapter VII, EEC Directive 71/118). The official legend must be applied to the poultry carcasses which are not individually wrapped or to wrappers or visibly beneath wrappers of poultry carcasses which are individually wrapped and to wrappers or visibly beneath wrappers of parts of poultry or poultry offal packed in small quantities as well as to any package in which any of the foregoing are packed.

Poultry carcasses packed in bulk which are sealed by a label bearing

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